ELSEVIER

Carbohydrate Polymers **35** (1998) 309–311
© 1998 Elsevier Science Ltd
All rights reserved. Printed in Great Britain
0144-8617/98/$17.00+.00

CONTENTS OF VOLUME 35

Number 1/2

1 Na- and K-alginate; effect on Ca^{2+}-gelation
K. I. DRAGET, K. STEINSVÅG, E. ONSØYEN & O. SMIDSRØD (Norway)

7 A preliminary study of the use of larch arabinogalactan in aqueous two-phase systems
T. J. CHRISTIAN, M. MANLEY-HARRIS & G. N. RICHARDS (New Zealand)

13 Equilibrium studies of galactomannan of *Cassia fastuosa* and *Leucaena leucocephala* and Cu^{2+} using potentiometry and EPR spectroscopy
A. L. R. MERCÊ, S. C. LOMBARDI, A. S. MANGRICH, F. REICHER, B. SZPOGANICZ & M. R. SIERAKOWSKI (Brazil)

21 Graft copolymerization onto starch. II. Grafting of acrylic acid and preparation of it's hydrogels
V. D. ATHAWALE & V. LELE (India)

29 Improvement of the binding capacity of metal cations by sugar-beet pulp. 1. Impact of cross-linking treatments on composition, hydration and binding properties
V. M. DRONNET, M. A. V. AXELOS, C. M. G. C. RENARD & J.-F. THIBAULT (France)

39 Extraction and partial characterization of feruloylated glucuronoarabinoxylans from wheat bran
M. E. F. SCHOONEVELD-BERGMANS, A. M. C. P. HOPMAN, G. BELDMAN & A. G. J. VORAGEN (The Netherlands)

49 Kinetics of gelatinization of potato starch studied by non-isothermal DSC
K. PIELICHOWSKI, P. TOMASIK & M. SIKORA (Poland)

55 Rheological properties of guar galactomannan and rice starch mixtures. II. Creep measurements
P. RAYMENT, S. B. ROSS-MURPHY & P. R. ELLIS (UK)

65 Chelating properties of bacterial exopolysaccharides from deep-sea hydrothermal vents
M. LOAËC, R. OLIER & J. GUEZENNEC (France)

71 Rheological studies on mixtures of corn starch and konjac-glucomannan
M. YOSHIMURA, T. TAKAYA, & K. NISHINARI (Japan)

81 Concurrence of agaroid and carrageenan chains in funoran from the red seaweed Gloiopeltis furcata Post. et Ruprecht (Cryptonemiales, Rhodophyta)
R. TAKANO, H. IWANE-SAKATA, K. HAYASHI, S. HARA & S. HIRASE (Japan)

89 Pasting properties of commercial and experimental starch pearls
L. S. COLLADO & H. CORKE (Hong Kong)

97 Preparation of mixed esters of starch or use of an external plasticizer: two different ways to change the properties of starch acetate films
C. FRINGANT, M. RINAUDO, M. F. FORAY & M. BARDET (France)

107 Bibliography

117 Calendar

Number 3/4

119 The influence of amylose and amylopectin characteristics on gelatinization and retrogradation properties of different starches
H. FREDERIKSSON, J. SILVEIRO, R. ANDERSSON, A.-C. ELIASSON & P. ÅMAN

135 Microviscosity in dilute aqueous solutions of SDS and non-ionic cellulose derivatives of different hydrophobicity: fluorescence probe investigations
H. EVERTSSON & S. NILSSON

145 Characterization of a biologically active arabinogalactan from the leaves of Plantago major L.
A. B. SAMUELSON, B. S. PAULSEN, J. K. WOLD, S. H. KNUTSEN & H. YAMADA

155 Consequences of antisense *rna* inhibition of starch branching enzyme activity on properties of potato starch
R. SAFFORD, S. A. JOBLING, C. M. SIDEBOTTOM, R. J. WESTCOTT, D. COOKE, K. J. TOBER, B. H. STRONGITHARM, A. L. RUSSELL & M. J. GIDLEY

169 Characterisation of the cell walls of loquat (*Eriobotrya japonica* L.) fruit tissues
A. FEMENIA, M. GARCÍA-CONESA, S. SIMAL & C. ROSSELLÓ

179 Analysis of structure and function of gellans with different substitution patterns
A. J. JAY, I. J. COLQUHOUN, M. J. RIDOUT, G. J. BROWNSEY, V. J. MORRIS, A. M. FIALHO, J. H. LEITÃO & I. SÁ-CORREIA

189 A comparative study of lipopolysaccharides from two Coxiella *Coxeilla burnetti* strains considered to be associated with acute and chronic Q fever
L'. ŠKULTÉTY, R. TOMAN & V. PÄTOPRSTÝ

195 Mechanical, microstructural and solubility properties of pectin/poly(vinyl alcohol) blends
M. L. FISHMAN & D. R. COFFIN

205 The molecular characterization of the polysacchardie gum from *Laguncularia racemosa*
G. LÉON DE PINTO, O. GUTIÉRREZ DE GOTERA, M. MARTÍNEZ, E. OCANDO & C. RIVAS

215 Salt effects on the cross-linking mechanism of cupric-induced sol-gel transition in alginate solutions
H. ZHENG, H. ZHANG, Q. ZHANG, M. KONNO, S. YANG & J. WANG

223 Low-molecular-weight chitosans derived from β-chitin: preparation, molecular characteristics and aggregation activity
M. SHIMOJOH, K. FUKUSHIMA & K. KURITA

233 A methods for direct harvest of bacterial cellulose filaments during continuous cultivation of *Acetobacter xylinum*
N. SAKAIRI, H. ASANO, M. OGAWA, N. NISHI & S. TOKURA

239 Improvement of the binding capacity of metal cations by sugar-beet pulp. 2. Binding of divalent metal cations by modified sugar-beet pulp
V. M. DRONNETT, M. A. V. AXELOS, C. M. G. C. RENARD & J. F. THIBAULT

249 Structure and physicochemical properties of barley non-starch polysaccharides—I. Water-extractacble β-glucans and arabinoxylans
M. S. IZYDORCZYCK, L. J. MACRI & A. W. MACGREGOR

259 Structure and physicochemical properties of barley non-starch polysaccharides—II. Alkali-extractable β-glucans and arabinoxylans
M. S. IZYSDORCZYCK, L. J. MACRI & A. W. MACGREGOR

271 Biosynthesis of ^{13}C-labeled branched polysaccharides by *pestalotiopsis* from ^{13}C-labeled glucoses and the mechanism of formation
A. KAI, H. KARASAWA, M. KIKAWA, K. HATANAKA, K. MATSUZAKI, T. MIMURA & Y. KANEKO

279 Oxygen-17 NMR relaxation studies on gelatinization temperature and water mobility in maize starches
N. W. H. CHEETHAM & L. TAO

287 Amylose conformational transitions in binary DMSO/water mixtures
N. W. H. CHEETHAM & L. TAO

297 Erratum

301 Bibliography

307 Calendar

309 Contents of Volume 35